








ATAS

LUNCH À LA CARTE MENU

SMALL PLATES

Seasonal Oysters 3PCS / 6PCS Lemon, Mignonette, Latok	RM 68 / RM 120	Portobello Rockefeller  Baby Spinach, Béchamel, Hollandaise	RM 30
European Prawn Croquette   French Toast, Crustacean Aioli, Chives	RM 35	Yam Nachos  Cheese, Tomato Salsa	RM 25
Cioppino Clam Stew   Tomatoes, Basil, Olive, Garlic Croutons	RM 35	Tuna a la ATAS  French Beans, Potato, Egg, Tomato, Olive	RM 45


SALADS & SOUPS

Roasted Beet Salad  Fried Buffalo Cheese, Pomegranate, Basil	RM 45	French Onion Soup  Caramelised Onions, Chicken Broth, Cheese Croutons	RM 38
Spinach, Kale, Quinoa Salad  Cantaloupe, Organic Tomatoes, Almond, Lemon, Olive Oil	RM 40	Wild Rice Forest Mushroom Soup  Mirepoix, Mushrooms	RM 50

MAINS

Bucatini Carbonara  Smoked Turkey, Mushrooms, Pecorino, Egg Yolk	RM 68	Roasted Duck Breast  Melon Mango Compote, Wild Rice, Tuscan Kale, Pomegranate, Gastrique	RM 108
Pasta Tower  Angus Beef Ragout, Béchamel, Mozzarella	RM 58	Chicken Francaise  Fondant Potatoes, French Beans, Lemon Butter	RM 88
Reuben Tartine Smoked Wagyu Beef, Sauerkraut, Gruyere, Chips	RM 50	Pan Seared Seabass  Bouillabaisse, Clams, Heirloom Tomatoes, Green Beans, Olives	RM 88
Croque Madame  Brioche, Smoked Turkey, Organic Egg, Pecorino, Mozzarella	RM 50	Grilled Lamb Rack Aubergine Salad, Pumpkin Puree, Black Pepper Jus	RM 188
Risotto Verde  Puff Rice, Parmesan, Peas, Mint, Rocket Leaf	RM 68		

DESSERTS

Sizzling Brownie  Vanilla Ice Cream, Salted Caramel	RM 35	Lemon Meringue  Keluak Chocolate, Yogurt, Lemon Cremeux	RM 30
Banana Cake   Chocolate Cremeux, Caramel Banana	RM 30	Dauphinoise Apple Tart   Chantilly, Mint Oil, Lime, Vanilla Anglaise	RM 30

 Chef's Recommendation  Vegetarian  Vegan  ESG

All prices are in Malaysian Ringgit and inclusive of SST.
Please inform your server of any dietary requirements.